

ASSIGNMENT -1

1. Create a blog or website using BlogSpot and WordPress. customise the theme design and post new article with 500 words.

Blogspot url:

<https://www.blogger.com/blog/post/edit/4956956134815027410/7509631737465405069>

WordPress url:

[https://wordpress.com/post/maddymarvelcom202309thechocolat
ebrand.wordpress.com/6](https://wordpress.com/post/maddymarvelcom202309thechocolat
ebrand.wordpress.com/6)

2. Create a new Facebook Business page and post one social media poster for your brand.

[https://www.facebook.com/61550080725840/posts/pfbid02NAz6mENMTg6iCm1giw3s4
ycMf26JTxBK7rqVNiY4RLU5XKZs78daTwkyC8xdzZezkl/?app=fbl](https://www.facebook.com/61550080725840/posts/pfbid02NAz6mENMTg6iCm1giw3s4
ycMf26JTxBK7rqVNiY4RLU5XKZs78daTwkyC8xdzZezkl/?app=fbl)

3. Create and design a social media advertisement poster using canva.



THE CHOCOLATE BRAND

Chocolate was discovered between the fourteenth and eleventh centuries BC. Its native home is South America and Central America, where there are many cocoa trees. Native Americans were the first to discover it, and the Ivory Coast is one of the most important cocoa exporting countries. The cacao tree is a small evergreen shrub, up to 8 meters tall.

There are three types of cocoa beans, Criollo, which is one of the rarest and most expensive types of cocoa beans. It grows in Central America, the countries of the South American continent, and the Caribbean islands. The second type is Forastero, which is the most widespread type, cultivated in the Amazon and Africa. The third type is Trinitro, which is a hybrid of the two previous types. Several manufacturing processes are carried out on the cocoa seeds until we get the chocolate.

4. Create email newsletter design using MailChimp or Canva tool.



ABM Chocos

Journey Through the World of Chocolates



01 SWISS CHOCOLATE

Indulge in the rich and creamy Swiss chocolate, known for its smooth texture and exquisite flavors. Every piece is carefully crafted, ensuring every aspect of making high-quality chocolate is given meticulous attention. This guarantees a heavenly experience for your taste buds.

Rs:100 | for a box of 12 assorted chocolates



02 BELGIAN CHOCOLATE

Treat yourself to the finest Belgian chocolate, renowned for its velvety consistency and unique blend of flavors. Made with high-quality cocoa beans, these chocolates offer a delightful combination of richness and subtlety.

Rs:150 | for a box of 16 pralines.